

**CLAIMS**

Having thus described the invention, what is claimed as new and desired to be secured by Letters Patent is as follows:

1. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index

below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a

temperature sufficient to change the liquid mixture into a solid,

dispensing a layer of the liquid mixture onto said work surface,

allowing the solid to form from the liquid mixture,

dispensing a preexisting solid onto said formed solid, and

scraping the formed solid from said work surface.

2. The method as claimed in claim 1 where said preexisting solid is a hygroscopic food grade material.

3. The method as claimed in claim 1 where said preexisting solid is a non-hygroscopic food grade material.

4. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index

below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a

temperature sufficient to change the liquid mixture into a solid,

dispensing a first layer of a preexisting solid onto said work surface,

dispensing a layer of the liquid mixture onto said dispensed

preexisting solid first layer,

allowing a solid to form from the liquid mixture, and

dispensing a second layer of a preexisting solid onto said formed solid.

5. The method as claimed in claim 4 where said preexisting solid is a hygroscopic food grade material.

6. The method as claimed in claim 4 where said preexisting solid is a non-hygroscopic food grade material.

5 7. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said  
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:  
selecting a liquid mixture comprising a fat, said mixture having a solids fat index  
below the Agglomeration Boundary,  
adjusting flat horizontal work surface to temperature sufficient to  
10 change the selected liquid mixture into the solid,  
dispensing a layer of the liquid mixture onto said work surface, and  
allowing the solid to form from the liquid mixture.

8. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said  
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:  
5 selecting a liquid mixture comprising a fat, said mixture having a solids fat index  
below the Agglomeration Boundary,  
adjusting a generally horizontal flat plate work surface to a  
temperature sufficient to change the liquid mixture into a solid,  
dispensing a layer of a second fat onto said work surface, said second fat having  
20 a melting point of greater than 120°F  
allowing said second fat to form its solid phase,  
dispensing a layer of the liquid mixture onto said dispensed solid  
second fat, and  
allowing a solid to form from the liquid mixture.

25 9. The method as claimed in claim 8 where said second fat has a solids fat index  
profile above the agglomeration boundary.

- 5 10. A method of forming a coated, flaked fat from a liquid mixture comprising a fat said  
liquid mixture having a solids fat index below the Agglomeration Boundary comprising:  
selecting a liquid mixture comprising a fat, said mixture having a solids fat index  
below the Agglomeration Boundary,  
adjusting a generally horizontal flat plate work surface to a  
10 temperature sufficient to change the liquid mixture into a solid,  
dispensing a first layer of a second fat onto said work surface, said second fat  
having a melting point of greater than 120°F,  
allowing said second fat to form its solid phase,  
dispensing a layer of the liquid mixture onto said dispensed solid  
second fat,  
allowing a solid to form from the liquid mixture,  
dispensing a second layer of said second fat onto said work surface, and  
allowing said second layer of said second fat to form its solid phase,
- 15 11. The method as claimed in claim 10 where said first layer of a second fat and said  
second layer of a second fat comprise different fats.
- 20 12. The method as claimed in claim 10 where said fats of said second fat layers have  
a solids fat index profile above the agglomeration boundary.